



A.D. 1855 N° 776.

S P E C I F I C A T I O N

OF

DAVID GRIFFITHS JONES.

ALIMENTARY COMPOUND.

L O N D O N :

PRINTED BY GEORGE E. EYRE AND WILLIAM SPOTTISWOODE,
PRINTERS TO THE QUEEN'S MOST EXCELLENT MAJESTY :

PUBLISHED AT THE GREAT SEAL PATENT OFFICE,
25, SOUTHAMPTON BUILDINGS, HOLBORN.

Price 3d.

1855.



A.D. 1855 N° 776.

Alimentary Compound.

(This Invention received Provisional Protection, but notice to proceed with the application for Letters Patent was not given within the time prescribed by the Act.)

PROVISIONAL SPECIFICATION left by David Griffiths Jones at the Office of the Commissioners of Patents, with his Petition, on the 7th April 1855.

I, DAVID GRIFFITHS JONES, of No. 14, Harrington Square, Hampstead Road, Middlesex, M.D., do hereby declare the nature of the said Invention
5 for “**A NEW OR IMPROVED FARINACEOUS FOOD**” to be as follows:—

My Invention consists in combining or mixing the following ingredients in about the proportion herein set forth, namely,—

28½ parts gluten, deprived of its water, dried, and pulverized.

16 parts starch, obtained from Spanish semola.

10 1 „ sulphur, obtained from the hexandria tetragenia.

½ „ earthy matter.

26 „ vegetable albumen, deprived of its water, and powdered.

28 „ vegetable gum.

The whole to be thoroughly triturated together, when it will be ready for
15 use, and can be made by ordinary means into bread, biscuit, cake, pudding, gruel, infants’ food, nursery biscuits, flummery, blanch mange, and other similar edibles. The advantage of this new or improved farinaceous food consists in its being more nutritious and containing none of the astringent
20 amount of carbon it may be used as a substitute for cod liver oil without having its nauseous properties.

LONDON:

Printed by GEORGE EDWARD EYRE and WILLIAM SPOTTISWOODE,
Printers to the Queen’s most Excellent Majesty. 1855.

